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COUPE DU MONDE
DE LA PÂTISSERIE
NATIONAL SELECTION USA

JOSHUA CAIN
CLUB COUPE DU MONDE DE LA PÂTISSERIE TEAM USA
NATIONAL SELECTION 2025 - CHOCOLATE CANDIDATE

BIOGRAPHY

Chef Joshua Cain is an executive pastry chef based in Orlando, Florida, known for his innovative approach to dessert artistry and dedication to elevating guest experiences. His meticulous attention to detail and passion for creating memorable culinary moments have made him a respected figure in the pastry world.

Chef Cain's love for pastry began at a young age, inspired by his great aunt's dessert creations. This passion led him to pursue formal culinary education, earning an Associates Degree in Culinary Technology from Cape Fear Community College in Wilmington, North Carolina, in 2004, followed by an Associates Degree in Baking and Pastry Arts from Johnson & Wales University in Charlotte, North Carolina, in 2006.

Chef Cain began his career at prestigious hotels and resorts, where he quickly made a name for himself due to his talent and leadership in pastry kitchens. His early experience included roles at The Ritz-Carlton in Charlotte and Amelia Island, where he became known for his skills in large-scale pastry production, particularly intricate chocolate sculptures and desserts.

In 2021, Chef Cain took on the role of Executive Pastry Chef at The Caribe Royale Orlando All Suite Resort/ Convention Center. Here, he revitalized the pastry program and launched a custom chocolate line featuring bonbons, truffles, and other artisanal treats. His appearance on Food Network's *Spring Baking Championship* in 2021 further showcased his skills on a national platform.

Since 2023, Chef Cain has served as the Executive Pastry Chef at Evermore Orlando Resort. Leading a dynamic team, he has helped shape the resort's pastry offerings, including launching a proprietary chocolate program and offering hands-on chocolate-making classes for guests. His creative vision has played a crucial role in elevating the resort's dessert offerings.

Chef Cain's philosophy is to create desserts that do more than satisfy the palate—they evoke an emotional connection with guests. He combines traditional techniques with modern innovation to craft desserts that are not only visually stunning but also memorable in taste. His artistry in large-scale chocolate sculptures is particularly renowned, with iconic pieces such as a 34-foot-long chocolate train, a 40-foot-long chocolate train, and a life-size Saturn V rocket.

Throughout his career, Chef Cain has earned numerous accolades, including winner of the Competitors Choice Award at Pastry Live (2012) and First Place in the Sugar Art Casting Challenge (2011)

Chef Cain is also dedicated to mentoring the next generation of pastry chefs. He actively shares his knowledge and expertise, pushing the boundaries of pastry arts and encouraging excellence within the community.

Today, Chef Cain continues to lead the pastry program at Evermore Orlando Resort, where his creativity and leadership inspire new experiences for guests. His work demonstrates the power of pastry to create unforgettable moments, one dessert at a time.

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